

Domestic Science

By Emma Paddock Telford.

When nature has delivered it (the peach) to us in its perfection we forget all the lesser fruits; and if not found by the river of life, an earth spirit might be forgiven for missing it—O. W. Holmes.

But now to my well wooded farm land, where are rich vineyards and orchards of pear and apple, fig and olive trees—Odysseus.

MENU SUNDAY.

BREAKFAST.
Peaches and Pears.
Cereal.
Broiled Ham.
Fried Green Tomatoes.
Rice.
Coffee.
DINNER.
Cream of Celery Soup.
Pickled Peas.
Fried Squash.
Corn.
Cucumbers with French Dressing.
Peach Ice Cream.
Sponge Cake.
Black Coffee.
SUPPER.
Cold Ham with Chili Sauce.
Potatoes au Gratin.
Cream Cheese with Green Peppers.
Stewed Peas.
Ginger Bread.
Tea.

While the majority of folks—more's the pity—debarred the pleasure of plucking their fruit straight from their own "well wooded farm lands," the fruit vendors and corner grocers are doing their best to supply the deficiency. Although the great fruit canneries are turning out better and better canned goods each year, home made preserves, pickles, catsups and chutneys are always preferable for economic as well as gastronomic reasons. Nearly every housekeeper has some special recipe for sweets or relishes for which she or her ancestors were locally famous and to these the soul of her family clings, while her neighbors and kindfolk pine for the secret of their concoction. Here are some specialty recipes which tested and approved I have begged for your benefit.

NEW JERSEY PEACH SHORTCAKE.

This has been a favorite dessert and supper dish at a well known summer resort in the Ramapo Mountains. Delicious light baking powder biscuits are prepared and served on individual plates. While still piping hot, they are surrounded by a generous border of thick sliced juicy peaches well sugared. The juice of the peaches runs out moistening the biscuits. Sometimes biscuit and peaches are crowned with whipped cream and again a pitcher of rich cream is passed with them.

MADEIRA'S PEACH KISSES.

Pare large mellow free stone peaches cut in halves and remove the pits. Dust with sugar, put into each cavity the half of a marshmallow and cover with whipped and sweetened cream. Chill and serve.

PEACH CUSTARD ICE CREAM.

While this is really a frozen custard it is an excellent substitute for ice cream and few know the difference. Bring a quart of rich milk to a scald, then stir in the yolks of four eggs beaten light. Stir until thickened, then beat in lightly the whites of four eggs also whipped to a foam. Add a half cupful sugar, stir well and cook. When chilled, freeze. When almost frozen stir in as many peaches as desired cut in thin slices or rubbed through a puree sieve. If the fruit is added at the beginning it forms into lumps, unless it has been soaked in liquor which is not recommended. Stir well, remove the dasher and pack in ice and salt to ripen.

PEACH MOUSSE.

To a pint of rice pudding, rubbed to a pulp, add one cupful sugar. Dissolve a tablespoonful gelatin in three tablespoonfuls cold water and mix thoroughly with the fruit. Whip a pint of cream until thick and stir into the fruit with a few drops of bitter almond or vanilla. Pack in ice and salt and let stand four or five hours.

CANNING PEACHES.

For canning peaches allow to every eight quarts two pounds sugar and three quarts water. Make a syrup stirring until the sugar is dissolved. As soon as it boils skim carefully. Meanwhile, having peeled the peaches, pack in sterilized glass jars, making sure before you begin that your rubbers are new and the tops of the cans perfect. Push the fruit in as much as possible as you pack by shaking the jar. Fill the hot jars with the boiling syrup. It will require about a pint to each quart jar. Adjust the glass top half way over the jar, but do not put on the rubber. Set the jars in the oven in shallow pans half filled with boiling water. Close the oven door and the oven should be only moderately warm and cook the fruit 15 minutes. Then remove the oven, having adjusted the rubbers, fill each jar in turn with the boiling syrup which should have been kept hot on the back of the stove. Fill so full that the scalding liquid runs over, then put on the top and wipe and seal. Seal the cans on a board or thickly folded paper out of a draught until cooled, when you can probably tighten the top still more. This syrup does not make the fruit very sweet. If you prefer to have it sweeter, increase the proportion of sugar. Peaches put up this way in the can look better than where they are cooked in a kettle, then dipped into the can. When the peaches are large they must be cut in halves, but leave some of the pits in for flavor.

PRESERVED PEACHES.

For preserved peaches allow three quarters of a pound of sugar and a cup of water to every pound of fruit. Peel the peaches, saving the skins if the fruit is fine, to use in marmalade or peach syrup. Cut the peaches in halves, if large, but save the pits. If you do not wish to put them in the preserves, crack them, cover with cold water and steep gently for about half an hour to extract their flavor, then use in place of the clear water in making the syrup. Now you may pack the peeled and halved peaches in sterilized cans, as for canning, fill with the scalding, rich syrup and cook in the oven both 20 minutes before sealing or having skimmed the syrup, drop in the fruit a layer at a

time, and boil until the peaches are transparent and tender. Take out carefully, pack into jars, boil the syrup until thick and clear, then strain over the fruit and seal at once.

PEACH JELLY.

Peaches never make a firm jelly that will retain its shape when turned from a mould, but no jelly is more delicious for cake fillings. For jelly select peaches not quite ripe enough for eating. Rub off the down with a rough cloth, cut in pieces, saving pits. Cover with water and cook slowly, closely covered, until the fruit is perfectly soft. Turn into a jelly bag and hang to drip. When the juice is all extracted, measure, and allow to every pint of juice a pound of sugar and the juice of a lemon. Set the sugar in the oven to heat, and place the liquid uncovered over the fire. Cook steadily 20 minutes, add the heated sugar stir until dissolved, cook five minutes, then strain through a cheesecloth into glasses.

PRESERVED PEACH JUICE.

Cook skins and pulp as for jelly, strain, add for each quart of juice half a pint sugar. Both the juice, skimming and boiling for 10 minutes. Add the sugar, still until dissolved and cook for 10 minutes longer, skimming again. Pour into hot sterilized jars or bottles, then set in a kettle of boiling water and cook 20 minutes longer. Add more juice to the bottles if the juice in them has boiled away, then seal. Peach syrup is made in the same way, only half as much sugar as fruit juice is used.

PEACH MANGOES.

Select large, firm, perfect peaches, not too ripe. Rub off the fuzz with a coarse cloth, cut a segment from one side large enough to remove the pit, then soak over night in strong salt water, taking pains to return each wedge of peach to its own place. In the morning drain, while you prepare the stuffing. This may be of fine chopped cabbage, cabbage and celery, green tomatoes and cabbage, or green tomato and cucumbers, with a little onion and spices and flavor or of chopped peaches, allowing to each dozen one ounce each celery seed, white mustard seed, turmeric and pepper, with one-half ounce cinnamon and the same amount of powdered cloves. If the latter filling is used, simply stuff the peaches, replace the section, tie in place, sprinkle with sugar, cover with cold vinegar and stand away a month before using. If the cabbage or tomato mixture is used, chop fine enough of the vegetables to fill the cavities (it is impossible to give the exact amount), sprinkle with salt and stand aside for a couple of hours. To each pint of the chopped vegetables allow one small onion, also chopped, two or three nasturtium seeds, half a teaspoonful of white mustard seed, and cinnamon, clove, allspice, salt and pepper to season. Mix thoroughly, fill the cavities, tie in the pieces, tie with coarse thread, and put in the preserving kettle. Cover with cold vinegar and let them stand over night. In the morning bring slowly to a boil, and simmer gently half an hour. Remove the mangoes put into a stone crock and cover in cold vinegar. The next morning pour off the vinegar, sweeten slightly to taste, bring to a scald, then return to the fruit in the jar. When cold cover and set away a month before using.

SWEET PEACH MANGOES.

Select fine, firm peaches, peel and remove the pits as before. For fifty peaches to be stuffed take a dozen ripe peaches, peel and pit, then rub with a cloth, slightly with paper, and a half teaspoonful of colander seed. Pour into the preserving kettle, with just a little water, enough to prevent sticking. Cook until soft, then press through a puree sieve. Roll again 20 minutes, add half the weight in sugar and cook until thick, stirring frequently.

When the whole fruit is used wash,

pare and quarter the fruit, leaving some of the pits in for flavor. Put into the preserving kettle (which should have been washed with water in the bottom) in layers alternating with sugar, allowing a pint of sugar to each quart of fruit. Heat slowly to the boiling point, stirring frequently. After it reaches that point watch closely, for marmalade has an unpleasant habit of sticking to the kettle. Stir, breaking up the fruit as much as possible, cook until thick, which will be in about two hours, then put into small sterilized jars.

PEACH ENCHILLO.

To seven pounds peeled and sliced peaches allowed three and a half pounds sugar, one pint vinegar, two cups stick of cinnamon and a tablespoonful whole cloves. Tie the spices in a thin bag. Cook the fruit with spices and sugar until thick like marmalade, then put in small glasses or cheese pots and the branded paper over the top.

SPICED PEACHES.

Peel seven pounds fruit, but do not remove the stones; to one pint vinegar add three pounds and a half sugar, one tablespoonful each ground cinnamon and mace and a teaspoonful cloves; tie the spices in a bag, cook the peaches a few at a time, and cook until tender; pack into jars and cover closely; let them stand 24 hours, then drain, cook the syrup 10 minutes and again return to the fruit. Repeat this the third day. Put a plate and weight over the fruit inside the stone jar, tie a cloth over the top and keep in a dry, cool place.

THE AMBROSIA PEAR.

While the pear, like the apple, does not possess sufficient flavor of its own to make a fine preserve, it is a delicate, juicy fruit and one that combines with more distinctively flavored ones. In preserving pears, lemon peel and juice of ginger root are used

to give needed zest and flavor. Bartlett pears are best for preserving. Select 30 medium sized ripe pears, peel, cut in halves and remove the cores. As fast as peeled, drop into a pan of cold water, to which the juice of a lemon has been added. This is done to keep the pears from turning dark. Place a kettle with three pounds sugar and three pints water over the fire, boil three minutes, then skim carefully. Add the juice of one lemon with its thin yellow rind cut in strips; also one ounce green ginger root well scraped and cut in slices. Drain the pears and put in the boiling syrup. Cook until a straw will pierce them easily, then pack into glass jars. Boil the syrup a little longer, pour over the pears in the cans until overflowing, then seal. If you prefer to preserve richer use four pounds of sugar and only a quart of water for the syrup, but the amount given is usually enough for ripe Bartlett pears. The ginger may be omitted if desired. Pears of coarser texture than the Bartlett, may be boiled or steamed first until nearly tender, then the cooking finished in the syrup.

CANNED PEARS.

Peel, halve, core and drop in cold acidulated water. When all are peeled place in a preserving kettle and cover with a hot syrup made from three quarts of water and two pounds sugar, allow to each eight pounds of fruit. When the fruit begins to boil, skim carefully, then add a little lemon juice or ginger to flavor. Cook until the fruit is tender, then can.

PICKLED PEARS.

Peel the pears, cutting out the blossom end but leaving on the stem large enough to each pear stick three or four cloves, then pack blossom end down in a large preserving kettle. Cover with cold water to about half the depth of the fruit, stand the kettle on the stove and let the pears cook slowly until they can be easily pierced with a skewer. Lift out, one at a time, and drop carefully in glass jars or stone crocks as preferred. Pour the vinegar, which the pears have been in, and set aside. Cook the remainder of the pears in fresh, cold water as before. When all are done return the water to the kettle and put in sugar, allowing pound for pound, and adding cinnamon and blades of mace to flavor. Add a quart of vinegar to every two quarts thick syrup. Boil 15 minutes after the vinegar has been added, then pour over the fruit and seal.

SPICED SECKEL PEARS.

Take nine pounds ripe seckels, leaving stems and skins on. Put five pounds granulated sugar and a pint of vinegar in the preserving kettle, with a tablespoonful each whole cloves, cinnamon and mace. When the syrup is well cooked, throw in the pears a few at a time, and cook until tender. Remove, pack in jars or cans. When all are cooked, boil the syrup until rich and thick, pour over the pears and seal.

CHIPPED PEARS.

To eight pounds pears chipped fine, allow eight pounds sugar, four lemons, juice and yellow rind cut thin (the sure the lemons are not bitter), one-half pound green ginger sliced thin and one-half pint water. Put all together in a preserving kettle, cook an hour or until like marmalade, taking care not to let it scorch, then pour into jelly glasses. This is delicious with muskellons or ice cream.

EMMA PADDOCK TELFORD.

7,000 WOULD FIND SO. POLE.

British Antarctic Explorer Swamped with Applications of Candidates.

London, Sept. 17.—Capt. Scott, the Arctic explorer, has received the accuracy of a report circulated here that Commander Peary intends to attempt to discover the South Pole; but he is convinced that if the British expedition which he will command does not start next year other countries will take up the enterprise on the line of advance developed by British pioneers.

The prospect of raising the \$200,000 necessary for the expedition is good. Thousands of letters of inquiry, many enclosing checks, have reached the office of the expedition, while interest and rivalry awakened by American enterprises in Antarctica has made it a matter of acute general willingness to subscribe.

No fewer than 7,000 men and boys fired with the desire to obtain polar glory have written to Capt. Scott begging to be allowed to join the expedition. One writes that although he is a foreigner he will willingly become a naturalized Briton. Capt. Scott will engage him.

Many of Capt. Scott's former company want to rejoin him in his present undertaking. Dr. Wilson, who was physician to the Discovery expedition, which Capt. Scott commanded, has been appointed doctor of the expedition now preparing.

SIX HEATS IN ONE RACE.

All the Events Exciting at the Caladonia County Fair.

St. Johnsbury, Sept. 18.—Threatening weather kept the throngs down to 5,000 at the last day of Caladonia county fair. The races were exciting, one of them going six heats, with three heat winners. The summary:

2:20 PACE AND 2:35 TROT, PURSE \$250.
Dona, b. m. (Pierce) 4 1 1 1
Gracie Barron, b. m. (Thompson) 1 2 2 2
King's Mantle, b. m. (Lee) 2 3 4 4
Jimmie V. b. g. (Harding) 3 4 3 3
Time, 2:23 1/4, 2:23 1/4, 2:25, 2:24.

2:24 PACE AND 2:40 TROT, PURSE \$250.
Baron Wedgewood, f. g. (Harding) 3 2 4 1
Rock Park Maid, b. m. (Berry) 1 3 2 3
Bell Brink, b. m. (Lyons) 2 4 2 2
Billy Mack, ch. g. (Watson) 4 3 4 4
Sir Kessler, also started.

Time, 2:29 1/4, 2:22 1/4, 2:25, 2:28 1/2, 2:25 1/2, 2:26 1/2.

1:30 STAKE, PACE, PURSE \$500.
Alfro, blk. g. (Pierce) 1 1 1 1
Albert R. b. g. (Pierce) 2 2 2 2
Color Bear, b. h. (Berry) 3 3 3 3
C. E. R. b. g. (Watson) 4 4 4 4
Time, 2:23 1/4, 2:24, 2:24.

2:24 STAKE, PACE, PURSE \$500.
Lady Isle, b. m. (Pierce) 1 1 1 1
Silver Heels, ch. g. (Lyons) 2 2 2 2
Tobin, b. g. (Pierce) 4 4 4 4
Bon View, b. g. (Thompson) 3 3 3 3
Sir Alexander, also started.

Time, 2:26 1/4, 2:26, 2:27.

A SPORTING CHANCE.

"I'll teach you to play at pitch and toss," shouted the enraged father. "I'll teach you to play at pitch and toss," shouted the enraged father. "I'll teach you to play at pitch and toss," shouted the enraged father.

TRIBUTE PAID JAPAN BY TAFT

Toasts Emperor as "The Warm and Sincere Friend of America."

PRAISES MILITARY VALOR

Island Empire Is Fighting for Victory of Peace and We All Hope She Will Succeed—Not Going to Yield Commercial Supremacy, However.

Minneapolis, Sept. 18.—President Taft today met the 25 members of the Japanese commercial mission to the United States, each wearing a light blue robe to the country, assured them of the last friendship of the American people, paid a tribute to their qualities of industry and patriotism and in conclusion drank a toast to the emperor of Japan as "The warm and sincere friend of America" and great enthusiasm among both the Japanese and American hearers.

The meeting with the Japanese was at a luncheon at the Lafayette club on Lake Minnetonka, tendered by the commercial club of Minneapolis.

President Taft outlined the idea that there had ever been the slightest danger of trouble between Japan and America. He paid high compliment to the military valor of Japan when the country was "fighting in defense of her rights and the maintenance of her prestige on the field of battle."

"I have declared," Japan today is fighting for victory of peace and we all hope she will succeed. We are not going to yield ourselves in that contest, however, if we can help it."

"TRUE FRIEND OF JAPAN"

President Taft's address followed a speech by Baron Shibusawa who referred to the President as "one of the foremost men of the age and a warm and true friend of Japan."

He proposed the health of the President and led his fellow countrymen in a toast to the President. Mr. Taft proposed the health of the Emperor with a "banzai" which was caught up and responded by the American guests.

Preceding the luncheon the President was introduced to each member of the Japanese commission, many of whom he had met during his several visits to Japan.

Mr. Taft also received the ladies of the party, including Baroness Shibusawa, who had accompanied her husband to the luncheon.

Baron Shibusawa in the course of his address said:

"This is one of the proudest moments of my life. It has just been our good fortune to be introduced to your President, who has been so kind and so gracious that we all individually feel honored and thank him from the bottom of our hearts."

"We beg also to offer our sincere thanks to you, our distinguished hosts, the members of the Chamber of Commerce of Minneapolis, for your magnificent hospitality and for the valued opportunity you have so kindly afforded us of meeting your chief magistrate for whom we Japanese entertain the deepest respect as one of the foremost men of the age and more especially as a warm and true friend of Japan."

"We do not come in any official capacity. We may, however, safely claim that in a broad sense we come as unaccredited envoys of peace sent by the people of Japan to the people of the United States."

"May the strong ties of friendship which have been kindled together by the two nations grow still stronger as years roll on, and may their friendship be forever based on mutual respect and common regard for justice and peace for the good of humanity at large."

PRESIDENT "WARMS" MERCHANTS

The President:

"I say only what is in the heart of every one who hears me that we are all delighted to welcome this influential, highly intelligent and most charming company of our Japanese friends. I warn the American merchant and the American manufacturer that what they show to these gentlemen these gentlemen will well avail themselves of in this friendly controversy and friendly commercial contest between the two nations. I hope they will take back all the lessons possible and that they will make Japan, if possible, more prosperous and more energetic and wider her commercial and manufacturing interests."

"I am not one of those who believe that it is wise to keep back the progress of your neighbors in order that your own progress may be great. We have much to learn from the Japanese, and as we improve both will learn lessons, and as we grow to be greater in commerce and in business, we shall grow to be greater customers each of the other."

NEVER WAS DANGER OF WAR.

"We are a curious people. We have no newspapers stirred in order that at times emotions shall have circulation and we cannot always do that with a statement of the facts. Therefore, we have to draw on our imaginations, and therefore we have to make that to appear which in fact is not true just now."

"Now in times past we have been stirred up that is some have been those of us who knew the facts were never stirred up by announcements of trouble between Japan and America. I believe that even the newspapers have now given up any such idea. Those of us who were in Japan, who knew what the facts were, and who came into contact with all of her great men and talked with them personally had no trouble on that score."

"Japan is engaged in a contest, is engaged in a struggle, I had almost said, but I won't say it because it is not a correct expression—in a war and preparing herself for it. That struggle and that contest is in the

development of her resources and the making of her people a great successful and commercial people. She has proved her ability on the field of battle. She has shown what can be done by thoroughness of preparation and courage and careful deliberation in the direction of her rights and of the maintenance of her prestige on the field of battle."

SEEKING PEACEFUL VICTORIES.

"But she is not engaged in that now. She is preparing for victories of peace and in that we all hope may be successful. We are not going to yield ourselves in that controversy if we can help it. We are entering the contest, and I hope will strip ourselves of some non-essential ideas that we have had heretofore in that contest in order that we may make a little ground more than we have made heretofore in the Orient and in these far distant countries."

"It gives me now great pleasure to propose a toast to a personage who in his life and in the service to his people has shown a devotion and a remarkable ability for advancing the cause of peace and for the advancement of Japan has been made possible, and in government there is no ability higher than the power to select the right man to do the right thing. I propose a toast to a warm and sincere friend of America, a monarch whom it has been my high honor to know personally and to be entertained by in the most hospitable manner, to a ruler who has devoted all his life long to the benefit of his people and to their success, his Imperial Majesty, the Emperor of Japan, Banzai!"

The President and party left for Des Moines, Ia., over the Chicago & Great Western railroad at 8:30 p. m.

DARING BURGLARS BLEW SAFE DOOR OUT WINDOW.

Village of Hydeville Aroused in Early Morning by Explosion to Find Front of Postoffice Demolished.

Rutland, Sept. 18.—One of the most daring exhibitions of safe cracking the bank which has been operating in Vermont has given in some time took place at Hydeville, a village in Castleton, today at 3:30 o'clock when the post-office safe was blown into atoms and the front of the building was almost demolished. The men were getting away with all the money and stamps in the place. Although half the village was awakened by the noise of the explosion of nitroglycerine the thieves got away without being seen.

Postoffice Inspector F. L. Kent of Burlington was expected in Hydeville this afternoon to look into the matter. There is absolutely no clue to the thieves, although three strangers standing on a bridge in the village at midnight yesterday are believed to have had something to do with the affair.

The explosion was so great that it blew the heavy door of the safe through a window to the sidewalk, carrying with it the wooden building. Martin B. Kelley, a prominent man who lives opposite the post-office, was one of the first villagers to get out of bed after the explosion and crashing of glass. It was so dark that he could see nothing but he heard feeling footsteps. How many people were running he could not tell.

The news of the robbery spread like wildfire and a crowd gathered at the postoffice. A few hours later a money order book, two boxes which had contained money and a \$50 bill which the yeoman had dropped were found on the road to Castleton corners.

The thieves entered the building by crying open a door. They used horse blankets and an overcoat stolen at the farm of Lynn Cook, a half mile away, to deaden the sound of the explosion. It is said that the government losses about \$100 by the transaction and some funds belonging to the treasurer, James Cummings, were also taken.

BABY'S FATHER 87.

Married at 75. J. H. Thiry Is Father of Five.

New York, Sept. 17.—From the fact that his friends did not learn until yesterday that he again became a father on September 4 it is inferred that J. H. Thiry, 75 years old, of Academy street, Long Island city, is not of a boastful disposition.

Eleven years ago, when 25 years of age, Mr. Thiry married Miss Margaret O'Connor. About a year after the marriage a young Thiry was born, and there was jubilation in the home. At intervals during the intervening years four other children have been born to the couple. The latest is John Henry Thiry, who does not yet know how happy he has made his father.

Those who called yesterday to congratulate the aged father and young mother upon the birth of their fifth child were cordially received and regaled with home made wine, which Mr. Thiry makes from grapes he grows on his own place.

HOG A CURIOSITY IN WESTERN CITY.

Kansas City, Sept. 17.—Inquiry, following a humorous incident, shows that nearly 500 girls in various Kansas City high schools have never seen a live hog. It was related that a high school girl recently went to the country and seeing a pig asked what animal it was. On being told it was a hog she exclaimed: "Why, it has hair!"

This led to an inquiry on the subject and a canvass of all the high school girls in Kansas City showed that some 200 marriageable young women of the second largest live stock market city in the world had never seen a live member of the porcine family.

COST OF HOG CHOLERA.

Cause Annual Loss of \$40,000,000 to the Farmers of United States.

Chicago, Sept. 15.—Hog cholera costs farmers of the United States \$40,000,000 annually, according to estimates presented yesterday at the closing session of the Interstate association of State boards of livestock commission and is devastating the young women of the second largest live stock market city in the world had never seen a live member of the porcine family.

It was urged that larger appropriations be asked of the Legislatures of the various States, where hog cholera is most prevalent to help in the work of exterminating the disease. It would require \$20,000,000. Dr. M. T. Reynolds said to stamp out the disease, Dr. C. E. Cotton of Minneapolis was elected president of the association.

THE WRONG RECIPE.

"What's the matter, dear?" asked Mr. Justus as he came into the house and found his wife crying as if her heart would break.

"I'm so discouraged," she sobbed. "What has bothered my little wife?" "I worked all the afternoon making custards, because I knew you were so fond of them, and—and—" here she began weeping hysterically again.

"And what, darling?" "And they turned out to be sponge cake."—Tit-Bits.

BROUGHT TIDINGS ACROSS 500 MILES OF WILDERNESS

St. John's, N. F., Sept. 19.—The pluck and hardihood of a young Scotch harpioneer, David Ritchie, who crossed the stormy waters of Hudson strait alone in an open boat to the Moravian settlements on northern Labrador, brought news from the dead word of the safety of the eight members of the crew of the Scotch whaling ship Snow Drop, lost in Frobiisher strait September 13, 1908.

Further particulars of the hardships of the crew reached here last night. The tidings were the first since the men who reached here Wednesday from Indian harbor, which point Ritchie reached on Dr. Wilfred T. Grenfell's missionary schooner Lorna Doone.

GIVEN UP FOR LOST.

The Snow Drop was given up for lost with all on board last December, when a boat was picked up off the coast of Scotland saying that the ship was sinking with all on board.

With eight men the Snow Drop had left Dundee, Scotland, early in June, 1908, for a season's trading among the Eskimos of Baffland. She made a good trip and secured a cargo of bear skins, walrus hides and one whale and was returning when she was wrecked in Frobiisher Strait.

The crew managed to reach the coast of Baffland in an open boat, short of provisions. The Arctic winter was coming on, cutting off the last small chance of a stray whaler picking them up.

Desperate efforts were made to cross Hudson Strait to the northern coast of Labrador in an open boat, but each time gales or big ice fields hurried the men back on the barren shores of Baffland. The men were in a desperate straits, and one ship's blanchet a day, and were suffering bitterly when they reached an Eskimo settlement, where they spent the winter.

TRAVELED 60 MILES.

With the coming of the brief summer of those northern latitudes, Ritchie decided to make one more endeavor to reach civilization to get succor for his comrades. With an Eskimo guide, he traveled on foot and by dog sled 60 miles until he reached a spot on Hudson strait favorable for crossing. There he got a boat and fought his way through drift ice and storm, single-handed, to the Labrador coast, where he found a Moravian settlement.

There he was picked up by Dr. Grenfell's ship of good cheer, the Lorna Doone, which brought him to Indian harbor, where the wireless flashed to the world the news of the safety of the eight men who had long been thought lost.

Ritchie says all the crew are well except one whose feet were badly frozen. The Snow Drop was a ship of about 150 tons burden and was built in 1902.

AIRSHIP DESTROYED.

Nasser's Balloon Killed a Man and Was Then Burned by Contact with Live Wire.

Nasser's dirigible airship, which made several ascensions in this city during the tercentenary celebration, came to grief in Ottawa Thursday, but not until it had killed one man and injured two others. Anthony Nasser of Toledo, Ohio, was in charge and it was on the first attempt at flight that the first accident occurred.

In the second attempt a successful flight was made, but in bringing the balloon back to the ground it caught fire and was destroyed. Edward Keating, of Belleville, Ont., who had been running a race of fortune at the exhibition, was the man killed. The injured were Malcolm Campbell of Gleanery, and Carl G. Winkenter, one of Mr. Nasser's assistants.

In starting from the ground for the first time with Mr. Nasser on board the airship became entangled in some wires and fell to the ground. The injured were Malcolm Campbell of Gleanery, and Carl G. Winkenter, one of Mr. Nasser's assistants.

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